

WINE-EXPERTISE

Vintage:	2008
Name:	Bernkasteler Badstube
Grape variety:	Riesling
Quality:	Spätlese
Taste:	Off-dry
Residual sugar:	18,5 g/l
Acidity:	7,4 g/l
Alcohol:	12,0 %vol
Bottle size:	750ml
Ratings:	90P WE (2005)

Vineyard site

The grapes for this wine come from the oldest parcels of the steep site, fine earthy slate soil with good water reserves resulting in fresh and delicately fruity wines with a lively balance of sweetness and acidity.

Vinification

The grapes were harvested in the middle of November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

Tasting notes

Aromas reminiscent of red apple, brioche and rhubarb. Lively and juicy with a vibrant, well balanced acidity resulting in a complex and lasting finish.

Food recommendation

Tai Snapper Tartar with cucumber, rice pearls, tom yum broth gelee & green papaya puree

Lady Apple & Red Romaine Salad
blue cheese & spiced walnut vinaigrette

Serving temperature:

10°-12° Celsius / 45°-53° Fahrenheit

